

# Madam

## Appetizers

### **SOURDOUGH** 14

michigan whole grains, seasonal butter

### **MUSHROOM DUMPLINGS** 20

pea leaves, golden garlic, aromatic chili oil

### **BIG EYE TUNA CRUDO** 25

ginger, scallion, chili crunch, lime

### **FALAFEL** 18

toum, tahini, tabbouleh

### **FORBIDDEN RICE** 26

spicy pork sausage, wild shrimp, leeks, farm egg yolk, chives

### **BURRATA** 22

white bean, roasted squash, charred corn, chilis

### **BONE MARROW** 26

pastrami cured short rib, sauerkraut, pickled cipollini, sourdough

### **BEEF TARTAR** 18

asian style, sourdough, soy cured egg

## Entrées

### **HALIBUT** 42

confit potatoes, braised cabbage, dill, buttermilk veloute

### **SEA SCALLOPS** 42

royal trumpet mushroom, buttered leek, forest berry

### **ROASTED SALMON** 36

glazed beets, couscous, beet raita

### **ROASTED CHICKEN** 34

airline chicken breast, root vegetable, winter herbs, jus du roti

### **FILET AU POIVRE** 64

worcestershire demi, pimento mornay, caramelized cipollini

### **STEAK FRITES** 36

sirloin, herb fries, maître de butter, bistro aioli

### **CHARRED OCTOPUS** 36

heirloom pumpkin, nduja, roasted chilis

## Salads

### **CAESAR** 17

gem lettuce, anchovy vinaigrette, sourdough crumb, parmesan frico

### **LOCAL GREENS** 16

golden beets, feta, breadcrumbs, whole grain mustard vinaigrette

### **MADAM WEDGE** 17

bacon, blue cheese dressing, overnight tomatoes, egg

### **FALL PANZANELLA** 16

cucumber, pickled tomato, lavash, feta

## Pasta

### **SQUID INK TROTTOLE** 42

smoked mussels, shrimp, crab, saffron tomato nage

### **CAMPANELLE** 28

calabrian sausage, butternut squash, white wine cream sauce

### **CANESTRI** 26

calabrian chili soffrito, winter greens

### **PACCHERI** 36

braised lamb neck ragu, manchego, nage

## Sides

### **POTATO TARTIFLETTE** 14

parmesan broth, brie, kale

### **ROASTED CARROTS & BRUSSELS** 14

black garlic romesco, dukkah, winter herbs

### **HERB FRIES** 14

bistro aioli  
truffle style *MKT Price*

A 20% gratuity will be added for parties six or larger.  
Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses

